AMENDMENTS TO THE CLAIMS

Please amend Claims 10 and 38 and cancel Claim 9.

1. **(Canceled)**

2. **(Previously Presented)** The method of Claim 38, further including adding an ingredient to the first food product in order to form a second food product.

3. **(Original)** The method of Claim 2, wherein the additional ingredient is milk.

4. **(Previously Presented)** The method of Claim 38, wherein the first food product is a dairy product.

5. **(Original)** The method of Claim 4, wherein the first food product is cream.

6. **(Original)** The method of Claim 5, wherein the cream is combined with milk to produce a second food product.

7. **(Original)** The method of Claim 6, wherein the second food product is used to make cheese.

8. **(Previously Presented)** The method of Claim 38, wherein the concentrated protein is a dehydrated protein.

9. **(Canceled)**

10. **(Currently Amended)** The method of Claim **[[9]]** 38, wherein the concentrated protein comprises casein.

11. **(Previously Presented)** The method of Claim 38, wherein the concentrated protein is nonfat dry milk.

12. **(Previously Presented)** The method of Claim 38, wherein the concentrated fat comprises milk fat.

13. **(Original)** The method of Claim 12, wherein the concentrated fat comprises about 95% milk fat.

14. **(Canceled)**

15. **(Canceled)**

16. **(Previously Presented)** The method of Claim 38, wherein the ionic composition of the hydrated protein solution is adjusted by changing the ionic composition of the hydration water prior to mixing with the protein.

17. **(Original)** The method of Claim 16, wherein the ionic composition of the water is adjusted by adding a monovalent salt to the water.

18. **(Original)** The method of Claim 17, wherein the monovalent salt is sodium chloride.

19. **(Original)** The method of Claim 17, wherein the monovalent salt is added to a concentration of about 0.25% to about 2.5%.

20. **(Previously Presented)** The method of Claim 38, wherein the ionic composition of the hydrated protein solution is adjusted by adding a monovalent salt to the solution after mixing with water.

21. **(Original)** The method of Claim 20, wherein the monovalent salt is sodium chloride.

22. **(Original)** The method of Claim 20, wherein the monovalent salt is added to a concentration of about 5 parts salt to about 15 parts salt per 100 parts protein.

23. **(Canceled)**

24. **(Canceled)**

25. **(Canceled)**

26. **(Canceled)**

27. **(Previously Presented)** The method of Claim 38, wherein the concentrated fat and hydrated protein are mixed in a high shear mixer or a high-pressure homogenizer.

28-32. **(Canceled)**

33. **(Original)** A method of making cheese comprising:

mixing nonfat dry milk comprising milk proteins with water to form reconstituted skim milk, wherein the water comprises a monovalent salt prior to mixing;

combining the reconstituted skim milk with concentrated milk fat;

homogenizing the combined milk and fat to produce cream;

diluting the cream with milk to produce standardized milk; and

using the standardized milk to make cheese.

34. **(Original)** The method of Claim 33, wherein the water comprises from about 0.25 to about 2.5% of the monovalent salt.

35. **(Original)** The method of Claim 34, wherein the monovalent salt is sodium chloride.

36. **(Original)** The method of Claim 33, wherein the concentrated milk fat comprises about 95% anhydrous milk fat.

37. **(Original)** The method of Claim 36, wherein the concentrated milk fat comprises about 5% buttermilk powder.

38. **(Currently Amended)** A method of producing a food product from concentrated protein comprising:

mixing the concentrated protein with water to form a hydrated protein solution;

adjusting the ionic composition of the hydrated protein solution to enhance its ability to emulsify fat in water as measured by at least one of increased emulsion capacity (EC) and increased emulsion stability (ES) in comparison to untreated protein, wherein the concentrated protein comprises milk protein; and

mixing the hydrated protein solution with a concentrated fat to form a first food product.